



1959

UN MONDE
DE
POSSIBILITÉS

**YOUNTVILLE
VINTAGE
BRUT 2018**



**YOUNTVILLE
NAPA VALLEY**

**RIPE STONE FRUIT WITH
BEAUTIFUL STRUCTURE**

CHANDON VINTAGE BRUT

YOUNTVILLE, NAPA VALLEY, 2018



Yountville Brut showcases the ripe softness and refreshing brightness of Pinot Noir and Chardonnay grown in CHANDON's warmest vineyard location. Yountville is Napa's northern limit for growing exceptional sparkling wine grapes and is also home to the CHANDON winery and visitor center.

Crafted only in the best years, the CHANDON vintage tier showcases the unique characteristics of each of CHANDON's three estate vineyards.



Sunny,
warm days



Cool nights



Marine
influence



Gravelly silt
loam and
alluvial soils



100M
165 feet above
sea level



Seasonal
rainfall 16.1
inches

WINEMAKING – MÉTHODE TRADITIONELLE



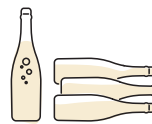
Grapes are harvested at night to keep the fruit cool and preserve freshness. Harvest begins in early August to retain acidity and capture Chandon's signature vibrancy.



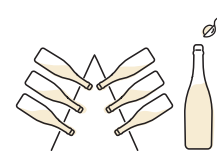
State-of-the-art presses lower pressing times, limiting the juice's contact with the grape skins to avoid bitterness. Primary fermentation takes place in stainless steel tanks.



Assemblage occurs in the winter, at the end of the fermentation process, which involves the blending of the best base wines from our Yountville vineyard.



The second fermentation then occurs in the bottle and the ageing process begins, during which this wine spent 51 months on the yeast lees.



Bottles are then riddled and disgorged. A small amount of dosage liqueur is added, and a cork seals the bottle. After a minimum of 6 months bottle age the wine is ready!

EXPERIENCE

COMPOSITION AND GRAPES



63%
CHARDONNAY
28%
PINOT NOIR
9%
PINOT BLANC

SERVICE

Yountville Brut is great on its own or paired with almost any type of cuisine.

49°F – 54°F



AGEING

Minimum 6 years

VINTAGE 2018



An ideal growing season, 2018 began with plenty of rain followed by a mild summer uninterrupted by major heat spikes allowing for fruit to accumulate flavor complexity in a bountiful crop.

FOOD PAIRING RECOMMENDATIONS



Pork Chop with plum sauce
Prosciutto Tartine
Roast Leg of Lamb
Phở
Goat Cheese

TASTING NOTES

Ripe stone fruit with beautiful structure

ON THE EYE

Vibrant straw gold with a delicate bead and mousse



ON THE NOSE

Fruity ●●●●●
Floral ●●●●●
Toasty ●●●●●
Spice ●●●●●
Herbal ●●●●●

ON THE PALATE

Creaminess ●●●●●
Acidity ●●●●●
Finish ●●●●●
Sweetness ●●●●●
Structure ●●●●●
Brut 7g/L ●●●●●
Alcohol 12% ●●●●●

KEY FLAVORS



Stone fruit



Mirabel plum



Dried thyme



Fig



Biscuit